

# \$8.95 LUNCH COMBO

11:00 – 3:30 • burger, fries + drink

# \$10.95 DAILY COMBO

see chalk board, fries+drink

## SNACKS

### \$3.5 KALE SLAW

curly kale, carrots and onions tossed in a traditional slaw dressing

### NC SWEET POTATO HUSHPUPPIES

with apple butter

### \$4.25 CHICKEN WINGS

tossed in buffalo Smoking J's hot sauce

## FRIES

### HAND CUT FRIES

with burger \$1.95, bucket \$2.75

### \$3 SWEET POTATO FRIES

beer-battered + smoked paprika mayo

### \$3.75 FB FRIES

spicy garlic, herbs, parmesan

### PIMENTO CHEESE FRIES

pickled jalapeños

### \$4.5 RINGS + FRIES

smoked paprika mayo

## FARM SALADS

\$4 small \$7.95 big

## BUILD IT

# \$6.95 Grassfed BURGER\*

or make it a chicken, pork or vegan burger.

our burgers are grassfed, antibiotic + hormone-free, locally raised, ground fresh, made in-house, and griddled until chef knows they're perfect.\*

gluten free bun (\$1.35)

## +

# FREE

roasted garlic	red onion
fresh jalapeños	house pickles
pickled jalapeños	FB sauce
iceberg lettuce	duke's mayo
tomato	smoked paprika mayo
lusty monk mustard	

## \$1

round mountain goat cheese	arugula
ashe county blue cheese	basil tofu mayo
wisconsin cheddar	sauteéd mushrooms
pimento cheese	caramelized onions
feta	crispy red onions
pepper jack	clover sprouts
swiss	beer battered onion ring
fried farm egg*	

## \$2

aged smoked gouda	smoked bacon
gruyere	balsamic braised oxtail marmalade
aged vermont white cheddar	crispy pork belly
	roasted bone marrow (\$3)

## THE MARKET

see chalk board for seasonal ingredients.

farm goddess dressing, grainy mustard vinaigrette, tahini, house ranch

add a grassfed beef, pork, chicken or vegan patty to a large salad for \$3

## BLACKBOARD BURGERS\*

No 1 THE FARM BURGER  
aged vermont white cheddar, caramelized onions, FB sauce \$8.5  
+ \$2 local bacon

No 2 THE VEGAN BURGER  
sea island red pea, smiling hara smoked tempeh, black eyed pea burger; clover sprouts, red cabbage, basil tofu spread \$8

No 3 THE PASTURED PIG  
HNG pasture raised pork, wisconsin cheddar, mixed greens, local apple + sweet potato chutney, mustard bbq \$9

No 4 chicken burger, smoked gouda, sherry-date bbq sauce, kale coleslaw, crispy onions \$8.75

No 5 grassfed beef, bacon, pepper jack cheese, sunny side up egg, salsa verde \$10

## LIL FARMERS

includes fries or seasonal fruit + veg with sunflower butter dip, + drink

\$5.95 CHICKEN LOLLIPOPS	LIL CHEESEBURGER
honey mustard	GRASSFED HOT DOG
GRILLED CHEESE	

\*our burgers are cooked to order - consuming raw or undercooked MEATS, POULTRY, or EGGS, may increase your RISK of foodborne illness, especially if you have certain medical conditions.

SUPERFOOD roasted carrots, kale, beets, honey cinnamon pecans, caramelized onions, dried cranberries, tahini dressing, nutritional yeast

## DRINKS

iced tea: sweet,  
unsweet; coke, diet  
coke \$1.75

abita root beer on  
draft \$2.5

jarritos  
san pelligrino \$2.75

yerba mate \$3.5

## MILKSHAKES

MADE WITH  
THE HOP  
ICE CREAM

SEASONAL  
\$5.95  
SPECIAL SHAKE  
\*see chalkboard

### CLASSIC

\$4.95  
VANILLA  
housemade  
whipped cream

CHOCOLATE  
housemade  
whipped cream

SALTED CARAMEL  
vanilla ice cream, sea salt,  
FB caramel sauce  
+ housemade whipped cream

CHOCOLATE MINT  
chocolate ice cream,  
house mint + housemade  
whipped cream

## FLOATS

\$4.95 BROWN COW  
abita root beer

BLACK COW  
coke

## ADULT FLOATS

\$6.5  
HI WIRE  
STRONGMAN STOUT  
BOLD ROCK CIDER

WELLS BANANA  
BREAD BEER

## BEER

### CANS

genesse \$2  
PBR 16oz \$2.75  
sierra nevada  
nooner pilsner \$5  
sierra nevada  
pale ale \$5  
currahee  
garand ipa \$6  
catawba  
white zombie \$5  
oscar blues  
mexican amber \$3  
oscar blues  
dale's pale ale \$5  
bold rock cider  
tallboy \$5.5  
hi-wire gose \$5.5

### LOCAL DRAFTS

currahee  
belgian ale (8.2%)  
13oz \$6  
cigar city  
jai alai ipa  
½ \$3.5, full \$6.5  
green man porter  
½ \$3.5, full \$6  
boojum helles lager  
½ \$3.5, full \$6  
pisgah red devil  
belgian ale (8.5%)  
13oz \$6.5

### BOTTLES

highland  
gaelic ale \$5.5  
new belgium glutiny  
pale ale \$5.5  
bell's two-hearted  
ale \$6  
well's banana  
bread beer \$6.25  
magic hat #9 \$5.5  
bold rock  
rose cider \$5.5  
new belgium  
voodoo ipa \$5  
green man esb \$5.5  
hi wire  
coffee milk stout \$6

## WINE

tumbler, ½ milk pint (2 gls), milk pint (4 gls), bottle

### WHITE

	t	½p	pt	bt
hayes pinot grigio, CA	\$6	\$9	\$16	\$23
shelton madison lee, NC	\$6	\$8	\$13	\$20
les tours chardonnay, FRA	\$7	\$12	\$20	\$28

### RED

	t	½p	pt	bt
cuma, cabernet sauvignon, ARG	\$7	\$12	\$20	\$28
shelton madison lee, NC	\$6	\$8	\$13	\$20
la puerta malbec, ARG	\$7	\$10	\$18	\$24



# FARM BURGER

1831 Hendersonville Rd Suite 100  
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Farm Burger wants you to think about your burger – what is and where it's from.

Our burgers are made from 100% grassfed beef that is dry-aged and ground fresh.

Our cows are raised on the sweet grasses of the southeast, and never fed antibiotics, hormones, or grain.

Our menu is seasonal and sourced from North Carolina farms.

Our space is convivial and comfortable; because eating is a celebration to be shared.

Our food makes ethical eating easy.

## FARM BURGER CATERS

Consider us for your next event.  
catering@farmburger.net  
828.785.4880